

Honey Glazed Carrots

Makes: 100 Servings

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Ingredients	Weight	Measure
Fresh Carrots	9 lb	2 gal
Margarine	8 oz	1 cup
Sugar	5 oz	½ cup 2 Tbsp
Frozen orange juice concentrate	7 oz	¾ cup
Honey	7 oz	¾ cup
Ground nutmeg		2 tsp
Ground cinnamon		2 tsp
Water, cold		2 cup
Cornstarch		1/3 cup
Raisins OR Dried cherries, chopped	10 oz OR 1 lb 6 ½ oz	1 cup OR 4 cup

Directions

1. Wash, peel, and remove ends of carrots. Slice into ½" coins.
2. Divide carrots evenly into 2 steam table pans (12" x 20" x 2 ½", 4.5 lb per pan).
3. For glaze: Combine margarine or butter, sugar, orange juice concentrate, honey, nutmeg, and cinnamon.
4. Mix cold water and cornstarch until dissolved. Add to glaze. Stir to blend.

5. Bring glaze to a boil, stirring constantly. Remove from heat.
6. Add raisins or dried cherries to carrots.
7. Pour 2 $\frac{3}{4}$ cups glaze over each pan of carrots and bake.
Conventional oven: 375 degrees F for 30-40 minutes.
Convection oven: 325 degrees F for 20-30 minutes. CCP:
Cook to 140 degrees F or higher or until carrots are fork tender. CCP: Hold for hot service at 135 degrees F or higher. Portion with No. 8 scoop (1/2 cup).